Treasure Barrel

Peach Burrata Salad with Balsamic Drizzle

Peach and creamy burrata tossed with greens, nuts, and a sweet-tangy balsamic glaze.

10 min	10 min	4	Easy	Italian	Salad
Prep time	Total time	Servings	Difficulty	Cuisine	Course

Ingredients

Main Ingredients

- [ ] 4 ripe peaches, sliced
- [ ] 200 g burrata cheese
- [ ] 4 cups mixed greens (arugula, spinach, baby lettuce)
- [ ] 2 tbsp toasted pistachios, roughly chopped
- [ ] 1 tbsp extra-virgin olive oil
- [ ] 1 tsp honey
- [ ] 1 tbsp balsamic glaze
- [ ] Juice of ½ lemon
- [ ] Pinch of flaky sea salt

Instructions

1. Rinse the greens, pat dry, and spread them on a large serving platter.
2. Arrange peach slices over the greens, leaving space for the cheese.
3. Place the burrata in the center; gently tear it open to expose the creamy interior.
4. Whisk olive oil, honey, lemon juice, and the balsamic glaze; drizzle evenly over the salad.
5. Scatter toasted pistachios, season with a pinch of sea salt, and serve immediately.

Nutrition per serving

340 kcal	12 g	22 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the peaches are very juicy, you may want to add them just before serving to keep greens crisp.
- Use room-temperature burrata for the smoothest texture.
- Adjust the amount of glaze to taste; a little is enough to highlight the fruit.